

Speedy Orange and Cinnamon Rolls

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Silverdale Chamber Of Commerce Favorite Recipes - 1991

1 1/2 cups lukewarm water
or scalded milk, Cooled to
lukewarm
2 packages yeast
1/3 cup shortening, melted
6 1/2 cups flour
1/3 cup sugar
1 tablespoon salt
2 eggs
CINNAMON ROLLS
1/2 teaspoon cinnamon
1/2 cup brown sugar
1/4 cup melted butter
ORANGE ROLLS
1/4 cup white sugar
1/4 cup melted butter
1 grated orange rind

In a bowl, dissolve the yeast in one-half cup of lukewarm water. Then add the rest of the water and 1/3 cup of sugar. Add two cups of flour and beat for 2 minutes. Add the eggs and melted shortening. Beat for 1 minute.

Add 4-1/2 cups of flour and mix well. Let stand in the bowl in a warm place for 20 minutes.

Roll out on a floured board and shape into two loaves. Roll each loaf into a 9x18-inch rectangle.

Make the cinnamon rolls: In a bowl, mix the cinnamon, brown sugar and melted butter. Spread over and pat into one of the rectangles. (You can add raisins as an option.) Roll up the rectangle and cut into rolls. Place on a baking sheet. Let rise for 15 minutes.

Make the orange rolls: In a bowl, mix the sugar, butter and orange rind. Spread over and pat into the other rectangle. Roll up the rectangle and cut into rolls. Place on a baking sheet. Let rise for 15 minutes.

Bake the rolls at 375 degrees for about 20 to 25 minutes. Frost with your choice of icing.

Per Serving (excluding unknown items): 5095 Calories; 178g Fat (31.6% calories from fat); 103g Protein; 765g Carbohydrate; 28g Dietary Fiber; 672mg Cholesterol; 7524mg Sodium. Exchanges: 41 Grain(Starch); 2 Lean Meat; 0 Fruit; 32 1/2 Fat; 9 Other Carbohydrates.